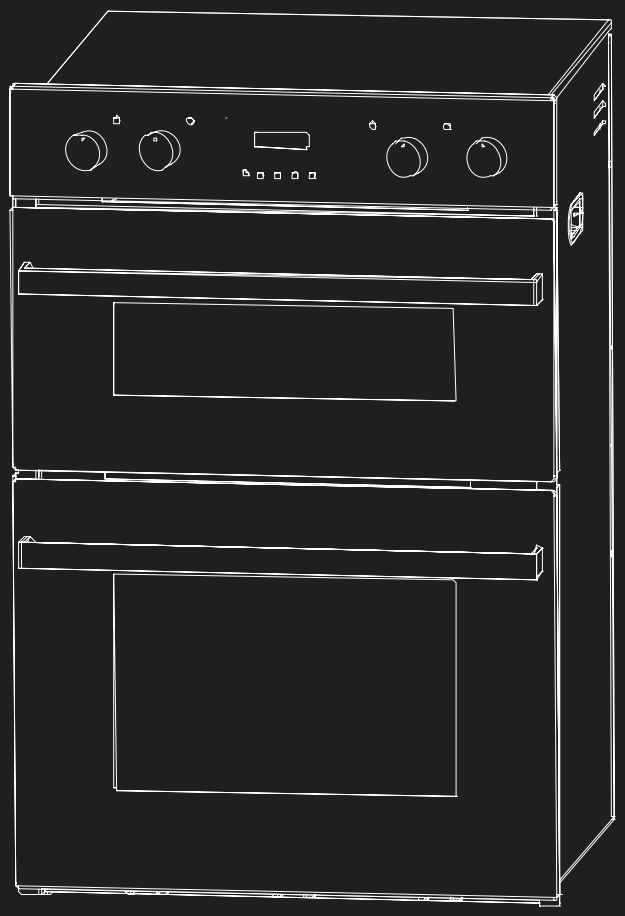
20131205 issue0

60cm Double Oven



Installation and User manual

Content

Important Safety instructions---------- 2
Product description---------- 4
Installation---------- 6
Start using your oven---------- 8
Maintenance and cleaning---------- 13
Warranty---------- 15

For warranty service call 1300 373 199 (Australia) or 0508 123108 (New Zealand) to connect you to the nearest authorised service centre

BDO614DX
BDO614DX-F

Important Safety Instructions

This manual explains the proper installation and use of your oven, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference.

General Warnings

- If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.
- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not leave the appliance unattended when cooking. Oils and fats may catch fire due to overheating or boiling over.
- Do not put pans weighing over 15Kgs on the opened door of the oven.
- Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- Do not allow anybody who is not familiar with the contents of this instruction manual to operate the appliance.

Child Safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they've been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.

Installation, Cleaning & Servicing

- The appliance must be installed only by an authorised person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinet with a veneer exterior must be assembled with glues which can withstand temperature of up to 120°C.

- To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there are at least 70mm of space between the back of your oven and the wall. Keep some distance on each side of your oven that you can use that distance flowing installing instructions.
- The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code.
- When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- Do not operate oven with a damaged cord, plug or if the oven has malfunctioned or has been dropped or damaged in any manner. Return oven to authorised service facility for repair.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build-up.
- Always clean the appliance immediately after any food spills.
- **THIS APPLIANCE MUST BE EARTHED.**
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down when the oven door is open.

Grill

- Do not cover the grill insert with foil, as fat built up may catch on fire.
- Always keep the grill dish clean as any build up may catch on fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Accessible parts may become hot when grill is in use. Children should be kept away.

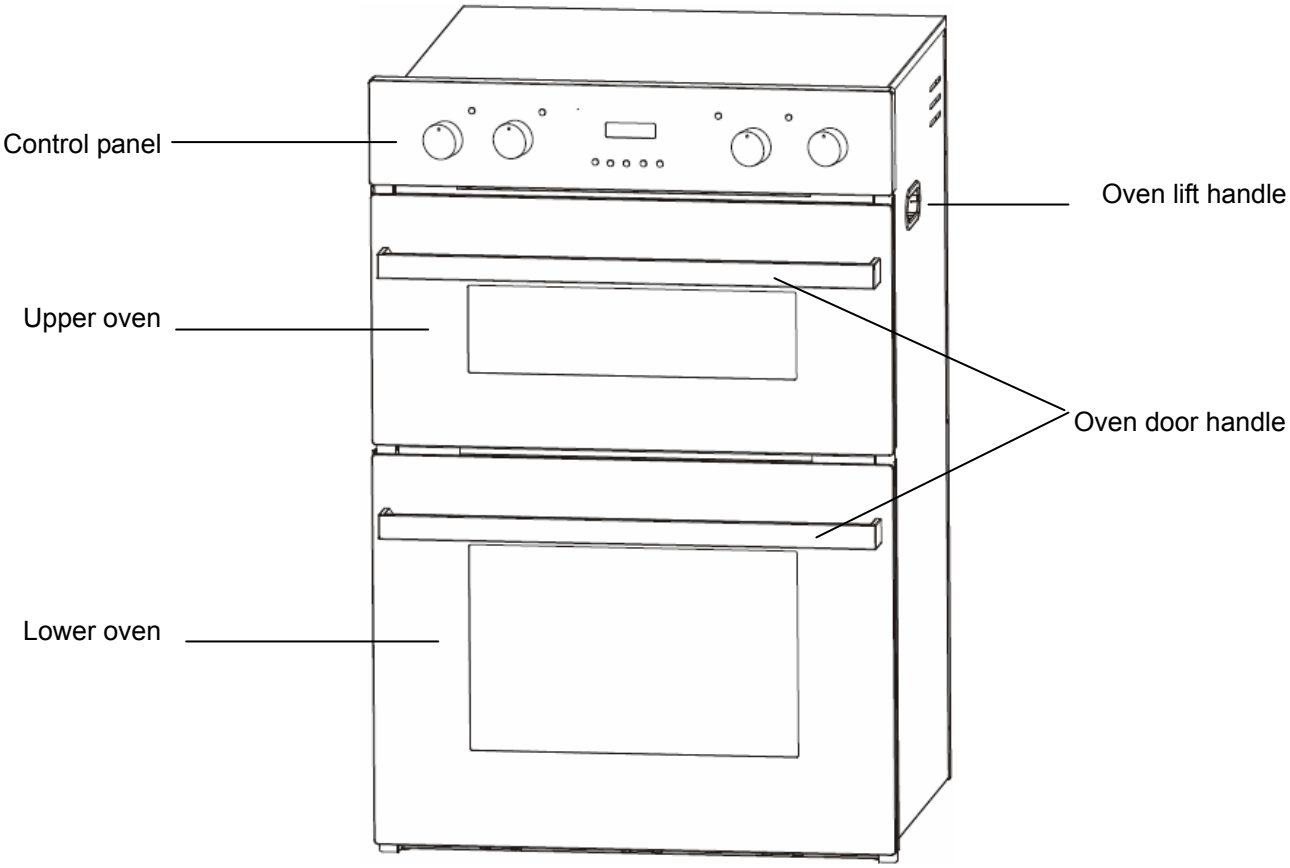
Environmental Hints

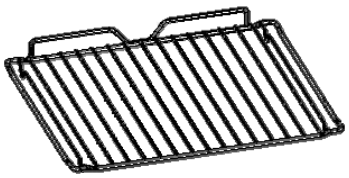
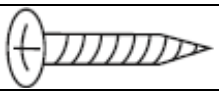
- Use the oven efficiently, by cooking many trays of food at the same time.
- Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for some time.

This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

Product Description

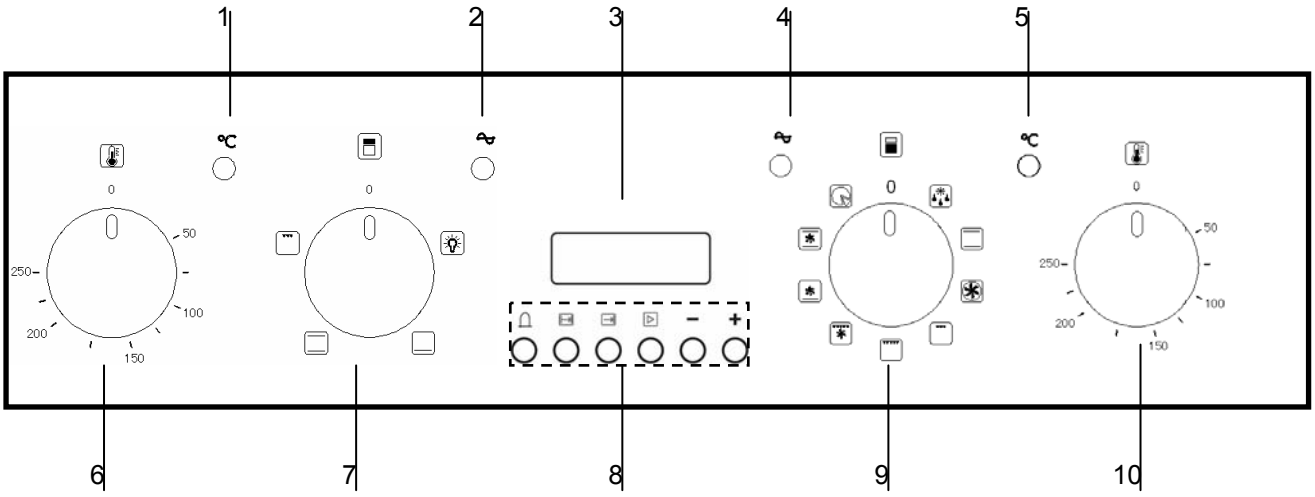


Accessory Name	Picture	Quantity
Baking tray		2
Grill rack		2
Screws(ST4x35)		4

Technical Specifications

product dimensions (h x w x d) mm	net weight	usable capacity	electrical connection	Amp	max. power rating
885 x 595 x 558	Approx. 60Kg	36L(Upper) 60L(Lower)	220-240V/50Hz	25A	5650W

Control panel



Item	Description	Explanation	
1	Upper oven heating element indicator	It turns on when upper oven heating element is on.	
2	Upper oven power indicator	It turns on when upper oven has power in.	
3	Display		Auto function indicator light
			Cooking indicator light
			Minute minder indicator light
4	Lower oven power indicator	It turns on when lower oven has power in.	
5	Lower oven heating element indicator	It turns on when lower oven heating element is on.	
6	Upper oven temperature control	To adjust upper oven temperature up to 250 degrees.	
7	Upper oven function selector	To select upper oven function	
8	Timer buttons		Minute minder button
			Cooking duration button
			End cooking time button
			Start button
			Minus
			Plus
9	Lower oven function selector	To select lower oven function	
10	Lower oven temperature control	To adjust lower oven temperature up to 250 degrees.	

Installation

WARNING!

Please follow the points below when installing the appliance

Use An Authorized Person

- As stated in the local municipal building codes and other relevant statutory regulations:
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned at the side of cavity.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1.
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 1.5.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- Disconnect the power plug of the appliance from the power point when conducting maintenance or repairs to the unit

This Appliance Must Be Properly Earthed

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance in to cabinet cavity, ensuring supply cable is not obstructed (kinked, jammed or twisted).
- To prevent tipping or dislodging of the appliance, secure appliance to the cabinet with 4 screws (provided) , through the dedicated holes in the appliance frame.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (E.g. vinyl coated) may result in deterioration of the low temperature coating by discoloring or bubbling.
- The cabinet panels to the oven must be heat resistant. With veneered wood units, glues must be resistant to a temperature of 100°C.
- If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- GSM cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure the appliance operates correctly before handing it over to the customer.

CAUTION!

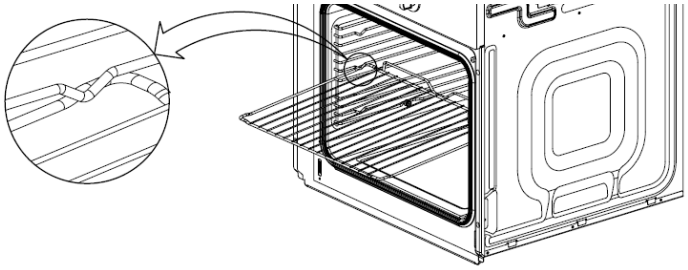
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

WARNING!

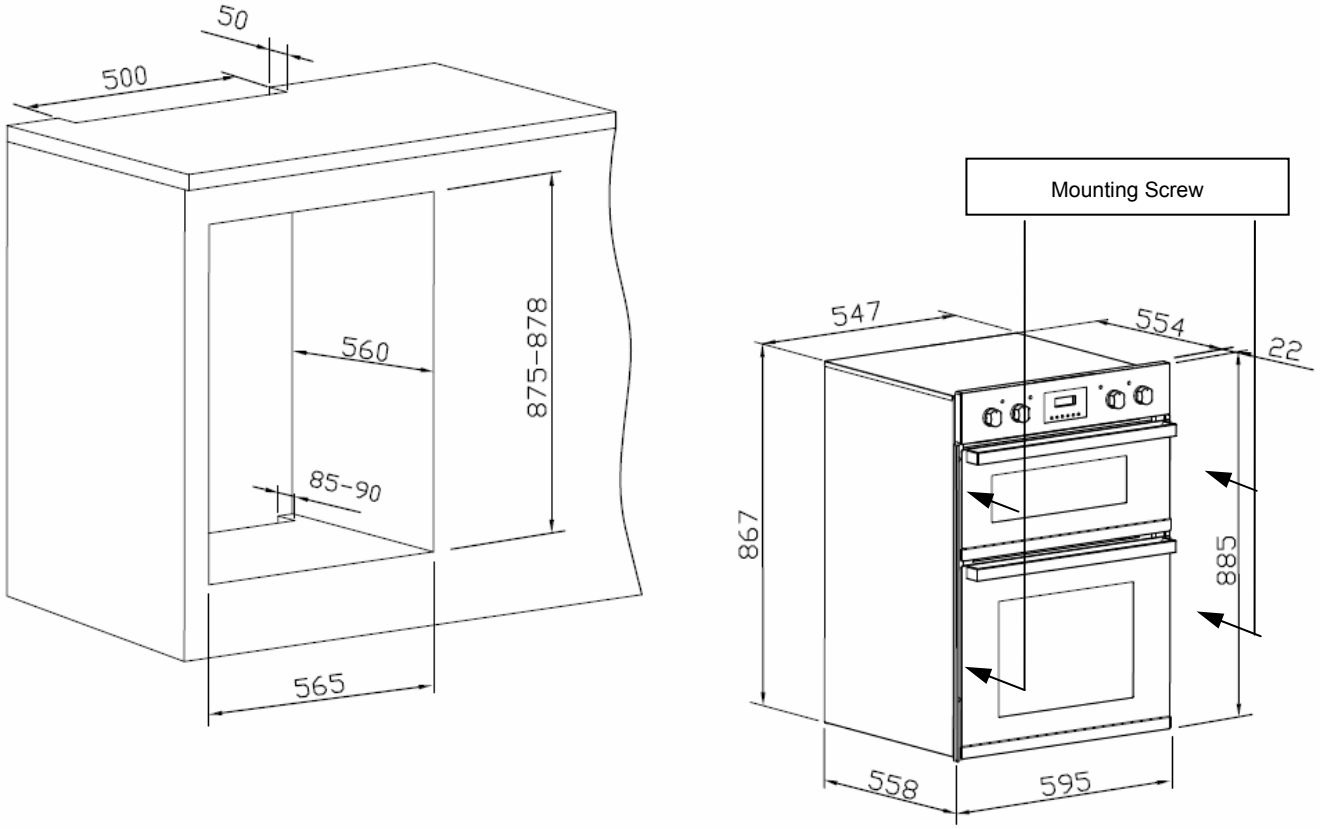
To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Install the shelf



1. Pay attention to high temperature, you may need to wear gloves if it is hot inside.
2. Always slide shelves into the layer with stopper.

Cut-out dimensions



CAUTION!

Your appliance must be mounted on a flat surface for the full width and depth of the product.

Connect power supply

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 30A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.

- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earth (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Spares Department.
- Cable type: H05 VV-F 3 core x 2.5 mm² or H05 VV-F 4 core x 2.5 mm²

Start Using Your Oven

Preparing Your Oven

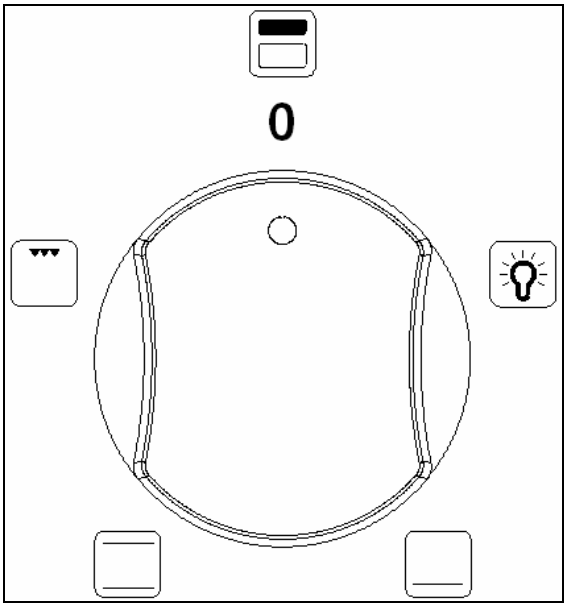
Remove any packing material before start.

First time your oven connected with power supply, display will flash, press, display stop flashing and show 0.00, turn temperature and function selector to choose conventional oven function and temperature to 250 degrees , oven start working, keep running about 30 – 40 minutes to remove any smell.
You should make sure that any windows in the room are left open during this process.

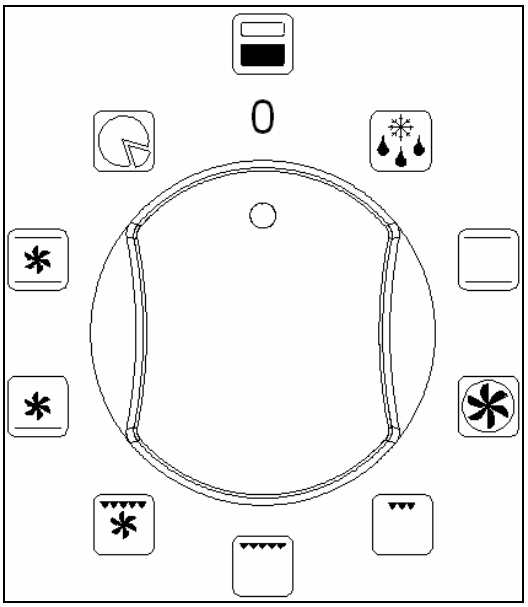
O'Clock Setting

When the power is connected, display will flash, press, display stop flashing and show 0.00, use + or - button to adjust to current O'clock time, wait for 5 seconds the O'clock time will be set. Press and hold + or – button can increase or decrease quickly.

Select Function



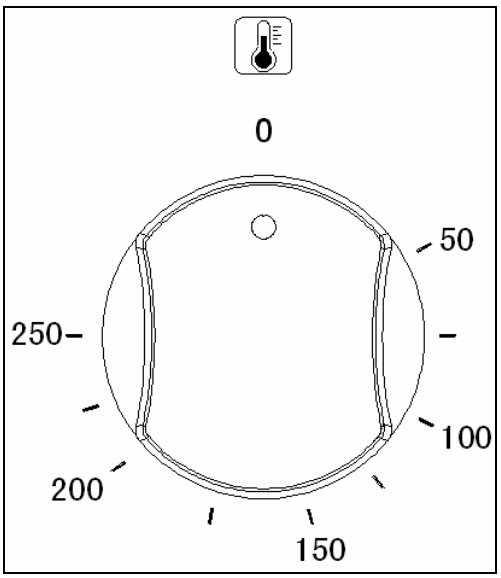
Upper oven function select knob



Lower oven function select knob

Function	Description
Oven light	By setting the button to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.
Bottom heating element	When this function is set, the oven is heated using only the bottom element Use for, e.g. final baking from the bottom. Ideal for casseroles, curries and any slow cooking, Good for bain-marie cooking of creme caramels.
Bottom & top heating elements	Setting this function allows the oven to be heated conventionally. Ideal for single shelf cooking and gives a crisper and drier result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre if cooked using this function
Half grill	This method of cooking utilises the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc
Defrost	The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.
Rear heater with fan	This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.
Full grill	This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.
Full grill with fan	This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and “sealing” the juices in, such as steaks, hamburgers, some vegetables etc.
Bottom heating element with fan	This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.
Bottom & Top heating element with fan	This method of cooking is traditional cooking method, the heat from the top and lower elements. The fan can help the heat to recycle and make the barbecue more symmetrical.
Pizza	This mode uses the rear, lower element and the fan to work at the same time.

Select Temperature And Start Cooking



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Work with Timer

Your oven is equipped with timer that has the following features:

- O'clock time – you can set the current O'clock time.
- Minute minder - You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when this period of time has elapsed. Please note when time is up, beep will sound however oven will keep working.
- Cooking duration* –This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue heating once the countdown period has elapsed.
- Cooking end time* – instead of setting a cooking duration you can set a cooking finish O'clock time. When the finish time has been reached the timer will beep and turn the appliance off.
- Delay start cooking* – Combine cooking duration and cooking end time to switch oven on at a specific time during the day and turn off the oven when time is up.

*** Attention: Only lower oven has this feature.**

!!! WARNING: Always turn function and temperature selector to original position 0 when timer function is automatically end after time is up or terminate manually, otherwise oven will continue heating at previous chosen temperature and function.

Minute minder

1. Press the button, display will show 00:00 and flash, use + and – to set the period of time that you wish the minute minder to countdown for.
2. Wait for 5 seconds to confirm setting. Once setting is confirmed, stay as ON and system start countdown, display goes back to O'clock time.

Tips:

If you want to change after countdown time had been set, do above step 1 again.

If you want to check how much time left, press button.

An alarm will sound when time is up. Press any button to mute the alarm.

Cooking Duration Setting

1. Choose desired function and temperature by turning corresponding knobs.
2. Press the button, display will show 00:00 and AUTO flash. Use + and – to set the cooking duration you need.
3. Wait for 5 seconds to confirm setting. Once setting is confirmed, the AUTO symbol stay as ON and system start countdown, display goes back to O'clock time during the program running.
4. When program finished, an alarm will sound and the oven will switch off, turn function and temperature selector to original position 0.

Tips::

If the timer had been set but you want to change, do above step 2 again.

If you want to check how much time left, press button.

If the timer had been set but you want to terminate it, turn function and temperature selector to original position 0 and press then back to ready status.

The word AUTO will flash and the heating symbol will disappear. Press any button to mute the alarm, the word AUTO will be OFF and the symbol will appear instead.

Cooking End Time Setting

1. Choose desired function and temperature by turning corresponding knobs.
2. Press the button, display will show 00:00 and AUTO flash. Use + and – to set the cooking end O'clock time you want.
3. Wait for 5 seconds to confirm setting. Once setting is confirmed, the AUTO symbol stay as ON and system start countdown, display goes back to O'clock time during the program running.
4. When program finished, an alarm will sound and the oven will switch off, turn function and temperature selector to original position 0.

Tips:

If the timer had been set but you want to change, do above step 2 again.

If you want to check how much time left, press button.

If the timer had been set but you want to terminate it, turn function and temperature selector to original position 0 and press then back to ready status.

The word AUTO will flash and the heating symbol will disappear. Press any button to mute the alarm, the word AUTO will disappear from the display and the symbol will appear instead.

Delay start cooking

You need to set desired function and temperature before using this feature.

1. Choose desired function and temperature by turning corresponding knobs.
2. Press the button, display will show 00:00 and AUTO flash. Use + and – to set the cooking duration you need.
3. Immediately Press the button, display will show 00:00 and AUTO flash. Use + and – to set the cooking end O'clock time you want.
4. Wait for 5 seconds to confirm setting. Wait for 5 seconds to confirm setting. Once setting is confirmed, the AUTO symbol stay as ON and system start countdown, display goes back to O'clock time during the program running.
5. The oven will turn ON based on cooking duration set in step 2 and turn OFF at O'clock time set in step 3. When program finish, turn function and temperature selector to original position 0.

Tips:

If the timer had been set but you want to change, do above step 2 again before the oven automatically switched on to change cooking duration; do above step 3 again before set O'clock time reach.

If the timer had been set but you want to terminate it, turn function and temperature selector to original position 0 and press then back to ready status.

The word AUTO will flash and the heating symbol will disappear. Press any button to mute the alarm, the word AUTO will be OFF and the symbol will appear instead.

Maintenance and Cleaning

WARNING!

- **Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**
- **Do not use steam cleaners.**
- **Do not line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.**
- **To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!**
- **Do not clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned with a damp cloth when it has cooled down.**
- **Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.**
- **If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.**

Stainless steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- The stainless steel should only be cleaned with warm water and a mild detergent.
- DO NOT use abrasive cleaners or harsh solvents.

NOTE: Make sure you follow the polish or brushing lines in the stainless steel

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.
- The glass door on this appliance is made from a tough, durable material that withstands heating and cooling without breaking.
- However, it must be remembered that it is GLASS, it may break. Treat it accordingly!
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

Oven

- Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, baking trays and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

Grill

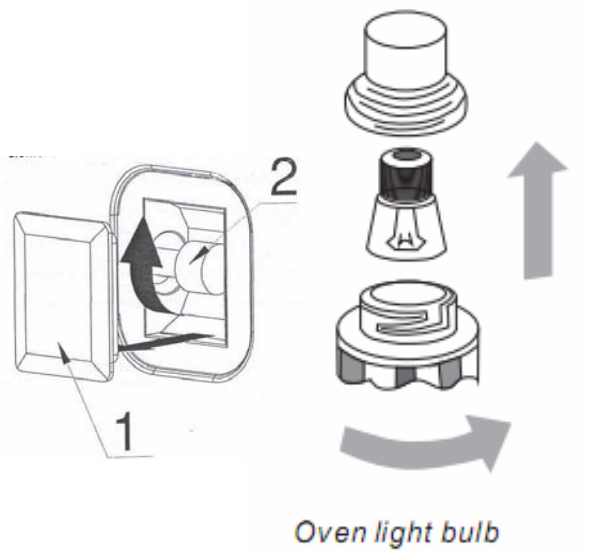
- Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

Replacement Of The Oven Light Bulb

WARNING!

In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.

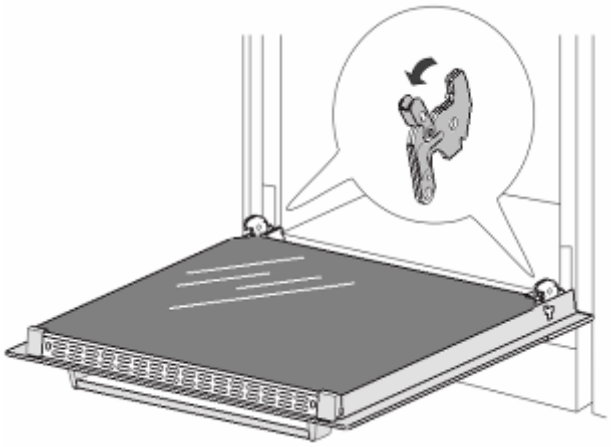
- Set all control knobs to the “OFF” position (● / 0) and disconnect the mains plug.
- Remove all oven shelves, the drip tray and the side rack, prize up lamp cover.
- Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
  -voltage230 V
  -power 25 W
  -thread E14
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Clip in the lamp cover.



Oven light bulb

Door Removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the oven, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

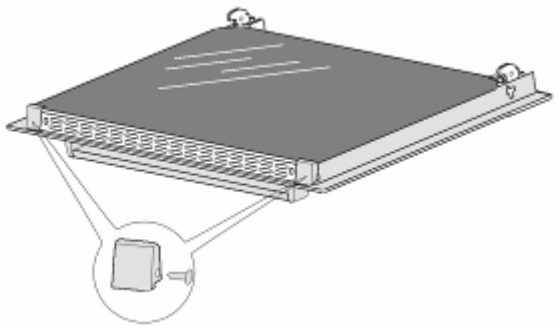


Removal Of The Internal Glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door.

Next take out the glass from the second blocking mechanism and remove.

After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



WARRANTY

1.1 In this warranty:

1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;

1.1.2 **Company** means GSM Sales Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 08 8122 2390. Email admin@gsmsales.com.au

1.1.3 **Consumer** means a "consumer" as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;

1.1.4 **Consumer Guarantees** means the guarantees under the Australian Consumer Law;

1.1.5 **You** means the Consumer.

1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.

1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company's specifications.

1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a residential property.

1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of two (2) years **(Warranty Period)**.

1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.

1.7 This warranty will not apply to any Bellini product:

1.7.1 Installed by any person other than a qualified tradesperson; or

1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or

1.7.3 Operated in any way contrary to any operating or maintenance instructions; or

1.7.4 Improperly handled, installed or maintained; or

1.7.5 Altered or modified prior to or after installation; or

1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guaranteed that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY THE CONSUMER MUST CALL 1300 373 199 (AUSTRALIA) OR 0508 123 108 (NEW ZEALAND) TO CONNECT TO THE NEAREST AUTHORISED CENTRE

1.8 You must provide proof of your purchase of the Bellini product and the date of purchase in order to obtain the benefit of this warranty.

1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Bellini product for service nor the service agent's traveling costs to and from your home.

1.10 If you are required to transport the Bellini product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Bellini product prior to it being received by the Company or its service agent.

1.11 You will be responsible for all costs of returning a Bellini product to the Company and for redelivery of the Bellini product by the Company (whether it is the original or a repaired and/or a replacement Bellini product) and for any other expenses you incur in claiming under this warranty.

1.12 The Company or its service agent will examine any Bellini product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Bellini product in accordance with this warranty.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:
Co. Name:
Address:
Date of Purchase:
Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

FOR WARRANTY SERVICE CALL 1300 373 199 (AUSTRALIA)
OR 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST AUTHORISED SERVICE CENTRE

G S M
Gerard Sourcing & Manufacturing

GSM Sales Pty Ltd.

The GSM Sales Pty Ltd. Group of Companies has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for the GSM Sales Pty Ltd. Group of Companies

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